

An exclusive one-night event



Harvest Farm Dinner



*A collaboration between
Spain Wine Bar and Oyster & Scales*

Monday, October 5, 2026 at Kylan Barn

5:00 pm - 9:00 pm

\$275

Executive Chef Oscar of Spain Wine Bar and Executive Chef Luis of Oyster & Scales join forces for an extraordinary 8-course culinary experience, inspired by the season's finest offerings and the vibrant flavors of the coast. Each course is thoughtfully paired with wines from Italian Producer Enzo Schiano, creating a refined journey of flavor, craftsmanship, and discovery.

Live Music by Hot Sauce Band

Purchase tickets here



Scan QR Code

Only a limited number of tickets are available.

Kylan Barn | 30603 Dusty Lane, Delmar, MD 21875

Menu

COCKTAIL HOUR IN THE FOREST

Featured Cocktails

ALMA DEL BOSQUE

Buffalo Trace Bourbon / Pedro Ximénez
Sherry / Amaro Nonino / Lemon / Rosemary
Infusion / Walnut Bitters

HARVEST MOON

Rum / Clarified Kabocha Squash / Lemon /
Cinnamon

Accompanied with chef's selection of fine
cheese & charcuterie

Maple Roasted Butternut Squash Risque

Local Butternut / Cream / Toasted Pumpkin Seeds /
Aged Balsamic Glaze

Beet Carpaccio

Roasted Beet Carpaccio / Whipped Goat Cheese /
Baby Arugula / Candied Walnuts / Aged Balsamic

Sweet Potatoes Pavé

Layered Sweet Potatoes / Cream / Parmesan / Truffle Butter
Quenelle / Thyme

Duck Confit Croquette

Crispy Duck Confit Croquette / Cranberry Gastrique /
Chive Crème Fraîche

Pan-Seared Atlantic Cod

Parsnip Purée / Roasted Brussel Sprouts /
Apple Cider Beurre Blanc

Fall Lobster Risotto

Butternut Cream / Fall Spices / Butter Poach Half Lobster Tail

Harvest Paella

Bomba Rice / Braised Short Rib / Chorizo / Wild Mushrooms
Artichokes / Pearl Onions / Roasted Red Peppers /
Saffron / Rosemary

Maple Panna Cotta

Bourbon Caramel / Cinnamon Apple Compote /
Roasted Pecans

Pumpkin Crèmeux Homelake

Pumpkin Sprouts / Sweet Caramel / Pumpkin Seeds